

**Amendments to the Claims:**

**This listing of claims will replace all prior versions, and listings, of claims in the application:**

**Listing of Claims:**

Claims 1-20 (cancelled)

Claim 21 (new): A method of agglutinating a raw food selected from the group consisting of fruits, vegetables, sprouted grains, unsprouted grains, sweet syrups, honey, and vegetable powders, said method being carried out in a preparation area with a predetermined relative humidity, which method comprises:

- (a) dividing the food into pieces not larger than about 1/2 inch on each side;
- (b) mixing the food with an amount of a liquid comprising water, said liquid having a temperature of less than 48 C, said liquid being sufficient to form a mixture;
- (c) mixing the mixture of step (b) with an amount of whole chia seeds, wherein the amount of whole chia seeds is at least 1.5\*Majority Agglutinant Amount, and which amount of whole chia seeds is sufficient to agglutinate the mixture, wherein the whole chia seeds which are mixed with the mixture are substantially evenly dispersed throughout the mixture; and
- (d) reducing the water activity of the agglutinated mixture of step (c) below 0.80 to obtain an agglutinated food.

Claim 22 (new): The method of claim 21, wherein the water activity of the agglutinated mixture is reduced by dehydration.

Claim 23 (new): The method of claim 22, wherein the method further comprises spreading the agglutinated mixture onto a double-access drying surface.

Claim 24 (new): The method of claim 23, wherein the agglutinated mixture is dehydrated until its water activity is reduced to less than 0.60, whereby spoilage by microorganisms is inhibited.

Claim 25 (new): The method of claim 23, wherein the liquid further comprises a sweet syrup, whereby additional strength and flexibility is imparted to the agglutinated food.

Claim 26 (new): The method of claim 23, wherein the liquid further comprises carob powder, whereby the chia seed in the agglutinated food has a taste which is substantially masked.

Claim 27 (new): The method of claim 22, further comprising reducing the relative humidity of the preparation area to less than 70 percent.

Claim 28 (new): The method of claim 27, wherein the relative humidity of the preparation area is reduced to less than 60 percent, and the water activity of the mixture is reduced to less than 0.60.

Claim 29 (new): The method of claim 21, wherein the liquid further comprises a sweet syrup whereby additional strength and flexibility is imparted to the agglutinated food.

Claim 30 (new): The method of claim 21, further comprising allowing the chia seeds in the agglutinated mixture to absorb liquid from the agglutinated mixture.

Claim 31 (new): The method of claim 21, wherein the liquid further comprises carob powder, whereby the chia seed in the agglutinated food has a taste which is substantially masked.

Claim 32 (new): The method of claim 21, wherein the agglutinated mixture of step (c) is dehydrated until its water activity is reduced to less than 0.60, whereby spoilage by microorganisms is inhibited.

Claim 33 (new): A method of making a raw food product comprising whole chia seed, said food product being absent of sufficient gluten-containing ingredients to agglutinate the product, said method comprising the steps of:

- (a) mixing whole chia seed with water to form a mixture;
- (b) spreading this mixture on a double-access drying surface;

- (c) slicing the dehydrating mixture after a specified period of time; and
- (d) dehydrating the sliced mixture at a predetermined temperature until its water activity has been reduced below 0.60.

Claim 34 (new): The method of claim 33 further comprising the step of reducing the relative humidity of the preparation area in which the product will be made to less than 40%.

Claim 35 (new): The method of claim 33 further comprising the step of allowing the whole chia seed in this mixture to absorb water from the mixture, whereby said mixture thickens.

Claim 36 (new): The method of claim 33 wherein the predetermined temperature is less than 40° C.

Claim 37 (new): The method of claim 33 wherein the end of the specified period of time is when the batter on the double-access drying surface has set until it is firm enough to be sliced and lifted off said double-access drying surface without breaking.

Claim 38 (new): The method of claim 33 further comprising the step of rehydrating the sliced mixture until its water activity is 0.65.

Claim 39 (new): The food product made by the method of claim 21.

Claim 40 (new): A raw food product comprising raw whole chia seed, said chia seed having a taste and mucilaginous properties, said raw food product being absent of sufficient gluten-containing ingredients to agglutinate the product, wherein:

- (a) the raw food product has a water activity between 0.60 and 0.70, whereby the raw food product is easy to chew and spoilage by microorganisms is substantially inhibited;
- (b) the mucilaginous properties of the whole chia seed cause the raw food product to cohere.